



*Autumn
Wedding*

a menu

www.JPMcateringandevents.com

Hors D'oeuvres

Stationed

Includes the following

Baked Brie and Fig Compote
Wrapped in flaky warm puffed pastry

Salami Pate Platter & Roasted Seasonal Vegetables
drizzled with aged balsamic vinegar and sliced artisan breads

Passed

choice of six (6)

BEEF

Pepper Crusted Steak
with horseradish cream on garlic crostini

Cocktail Meatballs

glazed with sherry-currant sauce and topped with crispy shallots

Roast Beef and Watercress Involtini

thin-sliced rare roast beef wrapped around seasoned watercress, cabbage and red onion

Roast beef grissini with Remoulade Sauce

roast beef, and arugula wrapped around Italian breadsticks, with Remoulade dipping sauce

Jerk Beef Filet

on plantain chips



Hors D'oeuvres

PORK

Open-Faced Bacon and Egg Sandwich

Fried quail egg, crisp pepper bacon, topped on puffed pastry and sundried tomato spread

Mini Country Ham Sandwich

smoked ham, apple Chutney on cornbread rounds

Serano Ham Croquettes

fried pastry with Spanish ham

Onion and Bacon Tart

caramelized onions, smoky bacon in flaky butter crust

Stuffed Grape Leaves

with pork, marjoram and couscous

POULTRY

Chicken Liver and Sage

on butter crostini

Smoked Turkey and Cheese Spread

in mini potato cups with crisp fried sage

Open faced brioche Chicken Salad with Crisp Bacon

Boneless Buffalo Chicken

with cucumber ranch dressing

Jerk Chicken Skewers with Mango Chutney

Chocolate Mole Chicken Empanada



Hors D'oeuvres

SEAFOOD

Salmon-Horseradish Mousse with Caviar
on Yukon Gold potato rounds

Smoked Trout Canape
with arugula, dill farmers cheese and baguette toasts

Baked Stuffed Mushroom with Crab

Seared Bay Scallops
with lemon mustard sauce

Smoked Salmon and Leek Tartlet

Pan-Seared Garlic and Lime Shrimp

VEGETARIAN

Blue Cheese and Rosemary Gougère
French cheese puffs

Walnut Toasts with Fig Jam and Manchego Cheese

Polenta and Parmesan Stuffed Mushrooms

Pear Onion and Dry Jack Cheese Strudel

Goat Cheese and Sun Dried Tomato Tartines

Beet and Carrot Pancakes
with apple chutney and sour cream

Ricotta and Parmesan Fried Rice Balls

Sunflower Seed-Dill Dip
with crudite nestled in a bamboo cone



First Course

Choose one (1); served with artisan dinner rolls and whipped sea salt and pepper butter

Ginger Butternut Squash Soup
topped with smoked apple crème fraiche.

Warm Wild Rice, Celery Root, Corn and Leeks
topped with frieze and Champagne vinaigrette

Mushroom Tart
with spinach salad, red wine vinaigrette and crisp pancetta rounds

Gorgonzola-Filled Roasted Pear
served with mixed greens, dried cranberries, pecans and Champagne vinaigrette

Hearts of Romaine Salad
with apple, pecans, red onion and spiced cider vinaigrette

Main Course

French Steakhouse

Baked Swordfish with Pomme Frites
8oz swordfish steak slow baked in crushed tomatoes, garlic and oregano with garlic spinach and thin-crisp fried potatoes

Steak au Poivre with Provencal Tomato
8oz dry-aged strip steak seared with coarse peppercorn, topped with brandy-cream sauce;
baked tomato half filled with fresh chopped herbs and Gruyere cheese; served with garlic spinach pomme frites

Menu 2

Fennel- and Black Pepper-Crusted Lamb Chops
with mashed celery root potatoes and haricots verts

Garlic- and Lemon-Marinaded Chicken
chicken smoked over rosemary and sage, served with mashed celery root potatoes and haricots verts



Main Course

Roots and Spears

Pork Tenderloin with Warm Spices and Apple Chutney
served with root vegetable gratin (sweet potatoes, butternut squash and rutabaga) and roasted asparagus

Poached Halibut with Seafood Cream Sauce
served with new potatoes and steamed asparagus

Leek Peak

Stout Braised Short Ribs
served with caramelized leek reduction over creamy parmesan polenta and topped with shaved, fried leeks

Anise Scented Salmon

baked in caramelized white wine infused leeks, served with roasted Yukon Gold and blue potatoes

Kennett Square

Pan Seared Strip Steak with Red Wine-Peppercorn Sauce
served over frieze and shitake mushrooms with warm shallot sauce and celery root-Yukon Gold potato puree

Tilapia with Tarragon-Cream Sauce
served over frieze with shitake mushrooms and celery root-Yukon Gold puree

Surf and Turf

Roast Strip Steak with Roasted Vegetables
with mustard cream sauce and roasted baby bok choy

Tilapia with Pancetta

coated with sage breadcrumbs and served over pureed ginger-sweet potatoes and roasted baby bok choy

Vegetarian

Swiss Chard Ravioli

with roast tomatoes, rosemary white beans with balsamic reduction and shaved ricotta salata

Stacked Spinach & Eggplant Parmesan

layered eggplant with roast tomato sauce, garlic spinach, mozzarella, ricotta cheese and parmesan



Cake

Choose one (1); includes coffee & tea service

Vanilla Butter Cake

with vanilla buttercream; optional fillings include strawberry, apricot or raspberry

Triple-Lemon Layer Cake

lemon butter cake filled with lemon curd and lemon butter cream

Carrot Cake

with pecan praline filling and cream cheese icing

Coconut Cake

with apricot filling, almond cream cheese icing, topped with fresh, shredded Coconut

Vanilla Butter Cake

with vanilla buttercream; optional fillings include strawberry, apricot, or raspberry

Chocolate Fudge Cake

with vanilla buttercream; optional fillings include strawberry, pecan praline, or caramel buttercream



Specialty Cocktails

Choose one (1); includes housemade mixers, seltzer, Italian soda, citrus and ice; liquor provided by bride & groom

Strawberry-Elderflower cocktail
strawberries, lemon, vodka, St. Germain

French 75
gin, Champagne, lemon juice, and simple syrup

Cosmopolitan
vodka, Cointreau, lime juice, cranberry

Cointreaupolitan
Cointreau, cranberry and lemon juice

Tequila Sunrise
tequila, orange juice, grenadine syrup

Pomegranate-Champagne Cocktail
Champagne, white rum, pomegranate juice, mint, simple syrup

Classic Mojito
fresh mint, simple syrup, light rum, seltzer

Strawberry-Ginger Mojito
ginger syrup, fresh strawberries, lime juice, vodka, seltzer and mint

Blushing Bride
peach schnapps, Champagne, grenadine

Dark and Stormy
ginger beer, spiced rum

